

VACUUM SEALABLE BAG APPARATUS AND METHOD

Related Applications

This is a continuation-in-part of co-pending United States patent application serial
5 number 10/124,589 filed on April 17, 2002, ^{NO US PAT 6,991,109} which claims the benefit of prior filed United States
provisional patent application serial number 60/284,690 filed on April 17, 2001, both of which
are incorporated herein by reference. Priority is also hereby claimed to United States provisional
patent application serial number 60/448,244 filed on February 19, 2003, which is also
incorporated herein by reference.

Field of the Invention

This invention relates generally to storage bags, and more particularly to vacuum sealed
storage bags.

Background of the Invention

Vacuum sealable bags are popular for purposes of packaging and storing all types of
objects and matter. Typically, vacuum sealable bags include two opposing sheets of plastic
material, each sheet having an inner layer of heat-sealable material such as polyethylene, and an
outer layer of a material resistant to gas permeation (known in the food storage bag and in other
20 storage bag industries as "high barrier" material) such as nylon or polyester. The inner layer of
vacuum sealable bags are often shaped to assist in evacuating such bags. For example, some
vacuum-sealable bags having embossed or ribbed inner layers defining air channels extending to
the mouth of the bag. These channels provide passages for air to exit the bag when placed under
vacuum by a vacuum sealing apparatus. An increased thickness of the plastic sheets (e.g., the
25 inner layer of a two-layer bag as described above) is often required to keep the channels open